

## PIZZE- GOURMET PIZZAS

All pizzas are 12"

### PIZZA BIANCA - 13

Arugula, prosciutto, olive oil (no sauce).

### PIZZA AI FICHI - 13

Goat cheese, figs, onions and drizzled with balsamic glaze. (no sauce).

### PIZZA QUATTRO STAGIONI - 13

Tomatoes, artichokes, prosciutto and black olives.

### PIZZA VERDE - 13

Spinach, ricotta cheese and fresh basil.

### PIZZA QUATTRO FORMAGGI - 13

Gorgonzola, fresh mozzarella, goat cheese and Fontinella.

### MARGHERITA - 12

Fresh mozzarella, tomatoes and basil

### CALZONE - 12

Folded dough filled with mozzarella and your choice of two ingredients.

### OUR FAMOUS THIN CRUST PIZZA - 12

EACH ADDITIONAL INGREDIENT OR EXTRA THICK DOUGH - 1.50

- TOMATOES • SAUSAGE • MUSHROOMS • PEPPERONI • ROASTED PEPPERS • ONIONS • OLIVES • ANCHOVIES
- BROCCOLI • SPINACH • FRESH GARLIC • JALAPENOS • CANADIAN BACON • PINEAPPLE • SALAMI

- \$3 split charge for shared dishes
- For parties of 6 or more, an 18% gratuity will be added
- No coupons accepted on holidays or special events
- Minimum credit card purchase is \$10
- All major credit cards accepted
- No substitutions



Ristorante • Pizzeria • Winebar

MONDAY THROUGH THURSDAY

11 AM UNTIL 10 PM

FRIDAY AND SATURDAY

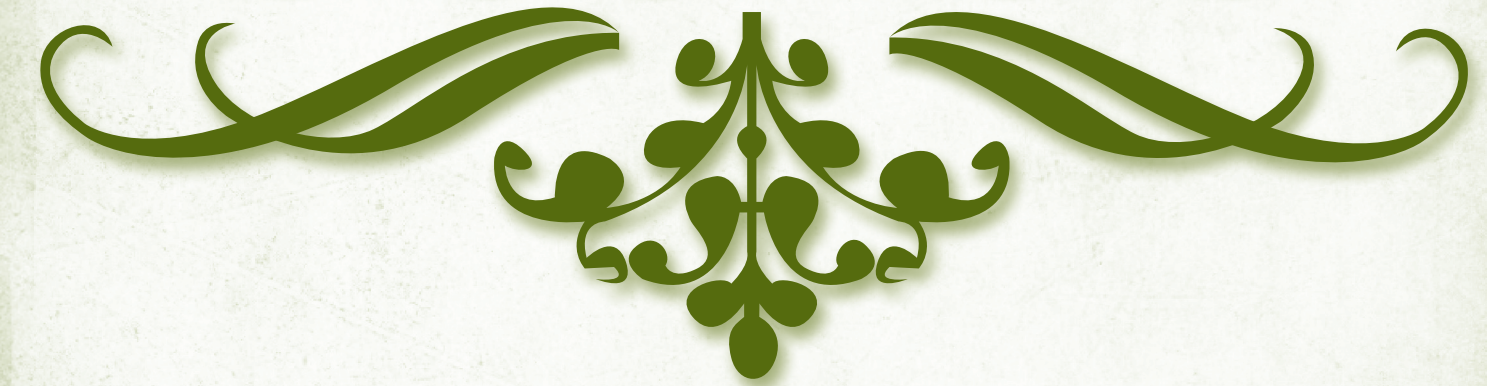
11 AM UNTIL 11 PM

SUNDAY

10 AM UNTIL 10 PM

For Reservations Call 219.322.6800

# Ciao Bella



Ristorante • Pizzeria • Winebar

DINNER MENU

## ANTIPASTI - APPETIZERS

### BRUSCHETTE MISTE - 9

Grilled Tuscan bread brushed with E.V.O.O. and garlic served with three accompaniments; tomato and basil, olive tapenade and eggplant tapenade.

### OLIVE ALL' ASCOLANA - 7

Crispy fried jumbo green olives stuffed with Fontina and smoked mozzarella served with spicy Arrabbiata sauce.

### PROSCIUTTO E MELONE - 10

Melon marinated in port wine wrapped in prosciutto, Parmesan brittle and drizzled with a balsamic glaze.

### CARCIOFI ARROSTO - 11

Roasted artichokes topped with Parmesan au gratin in a light arugula pesto sauce.

### ROLLATA DI MOZZARELLA - 10

Fresh mozzarella stuffed with prosciutto, roasted peppers and fresh basil.

### FRITTO MISTO - 10

Lightly fried calamari, shrimp and vegetables served with a spicy tomato sauce.

### CARPACCIO DI MANZO -12

Thinly sliced beef tenderloin marinated and braised in red wine topped with arugula, shaved Parmesan and capers drizzled with E.V.O.O.

### CARPACCIO DI TONNO - 13

Thinly sliced Ahi Tuna encrusted and seared in aromatic herbs and spices topped with baby greens and drizzled with a lemon E.V.O.O. emulsion.

### POLIPO TROPICANO - 15

Octopus carpaccio in olive oil lemon dressing served with avocado, hearts of palm and arugula.

### ANTIPASTO MISTO DELLA CASA - 10

An assortment of meats, cheeses, roasted peppers, spiced olives, artichoke hearts, stuffed dates, tomato and fresh mozzarella.

### ZUPPA DI COZZE - 12

Prince Edward Island mussels steamed with white wine, cherry tomatoes, pancetta and fresh herbs served with crostini.

## INSALATE - SALADS

### INSALATA DI CESARE - 8

Classic Caesar salad topped with shaved Parmesan cheese and toasted croutons.

#### ADD CHICKEN - 3

#### ADD SHRIMP - 3 EACH

### INSALATA DELLA CASA - 7

Crisp mixed greens tossed in our house Chianti vinaigrette with tomatoes, olives, red onions and cucumbers.

#### ADD CHICKEN - 3

#### ADD SHRIMP - 3 EACH

### PANZANELLA TOSCANA - 7

Tomatoes, cucumbers, red onions and toasted croutons tossed in our house Chianti vinaigrette.

### INSALATA DI SPINACI - 10

Baby spinach tossed in house vinaigrette topped with fresh pear, Gorgonzola, tomato and roasted walnuts.

### INSALATA DI SALMONE - 13

Char-grilled salmon filet, baby mixed greens, roasted garlic vinaigrette, crispy green beans, chopped tomatoes, Kalamata olives and hard-boiled egg.

### INSALATA DI POLLO - 12

Char-grilled chicken breast, baby mixed greens, Chianti vinaigrette, crisp grated carrots, corn, chopped tomatoes, red onions, basil and fresh mozzarella.

### INSALATA DI MELENZANA - 10

Breaded eggplant, beefsteak tomatoes, fresh mozzarella and arugula drizzled with E.V.O.O. and balsamic glaze.

## ZUPPE - SOUPS

### PASTA E FAGIOLI - 5

Canneloni beans and pasta soup Napolitano style.

### MINISTRONE - 5

Hearty Italian style vegetable soup.

### ZUPPA DEL GIORNO - 6

Chefs daily creation.

## CONTORNI - SIDES

### SPINACI - 5

Spinach sautéed with olive oil, garlic and lemon.

### PATATE ARROSTO - 5

Roasted potatoes, crisp on the outside, soft on the inside served with garlic, olive oil and rosemary

### VERDURE MISTE ALLA GRIGLIA - 5

Fresh seasonal grilled vegetables drizzled with aged balsamic vinegar.

### ESCAROLE AND BEANS - 6

Escarole and beans sautéed with white wine, garlic, lemon and drizzled with E.V.O.O.

### PUREE' DI PATATE - 4

Roasted garlic mashed potatoes

## RISOTTI

### RISOTTO DI MARE - 21

Italian Arborio rice “Risotto” with shrimp, calamari, scallops, mussels, and clams.

### RISOTTO CONTADINO - 19

Italian Arborio rice “Risotto” with chicken, asparagus in a yellow saffron sauce.

### RISOTTO AL FUNGHI - 19

Italian Arborio rice “Risotto” with mixed wild mushrooms.

## PASTA

### FUSILLI ALLA NORMA - 13

Fusilli pasta in our homemade tomato sauce with eggplant and aged dry ricotta cheese.

### PENNE BRIVIDO - 11

Penne pasta in a spicy tomato and garlic sauce.

#### ADD FRESH MOZZARELLA - 2

#### ADD CHICKEN - 3

#### ADD SHRIMP - 3 EACH

### ORECCHIETTE BARESI - 15

Little shell pasta “Orecchiette” in a garlic olive oil sauce with sausage and rapini.

### TAGLIATELLE BOLOGNESE - 14

Homemade tagliatelle pasta tossed a with beef, veal and pork Bolognese sauce.

### FETTUCINI ALFREDO - 12

Fresh pasta ribbons simmered in a rich cream, butter and Parmesan sauce.

#### ADD CHICKEN - 3

#### ADD SHRIMP - 3 EACH

### LINGUINI AI FRUTTI DI MARE-18

Thin flat pasta tossed with shrimp, scallops, baby clams, mussels and calamari in a light tomato sauce with crushed red peppers.

### GNOCCHI DELLA NONNA - 14

Home-made potato dumplings “Grandma’s recipe” your choice of sauce: tomato or four cheese or Bolognese.

### SPAGHETTI CON POLPETTE - 13

Spaghetti and meatballs in our home-made tomato sauce.

## PASTA CONTINUED

### PAPPARDELLE AI FUNGHI MISTI - 12

Homemade square noodles tossed with mixed wild mushrooms and a touch of cream.

### LASAGNA DELLA CASA - 14

Homemade pasta sheets layered with our classic Bolognese sauce, ricotta, tomatoes, fresh basil and mozzarella.

### RAVIOLI AL POMODORO - 14

Homemade ravioli in our signature tomato sauce, choice of meat or cheese filling.

### BUCATINI AMATRICIANA - 13

Bucatini pasta tossed in a spicy tomato sauce with pancetta and onions.

### CAPELLINI PRIMAVERA - 12

Angel-hair pasta sautéed with fresh seasonal vegetables in a garlic olive oil sauce.

### RIGATONI BOSCAIOLA - 13

Rigatoni with mushrooms, Calabrese sausage and peas sautéed in a tomato cream sauce.

## SECONDI - ENTREES

All entrees accompanied by side of rigatoni pasta • No substitutions please.

### POLLO MILANESE - 19

Thinly pounded and breaded chicken cutlet topped with arugula, cherry tomatoes and red onion salad in lemon vinaigrette dressing.

### POLLO PARMIGIANA - 18

Thinly pounded and breaded chicken cutlet topped with tomato sauce, mozzarella cheese and baked.

### BATTUTA DI POLLO- 18

Marinated char-grilled paillard of chicken over grilled seasonal vegetables, drizzled with basil oil and balsamic reduction.

### POLLO ALLA ROMANA - 18

Chicken breast sauteed in white wine topped with tri-colored peppers and potatoes in a light tomato sauce.

### POLLO VESUVIO - 19

A half chicken roasted crispy and served in a garlic white wine sauce with potato wedges and peas.

### COSTOLETTA DI MAIALE CALABRESE - 21

Breaded pork chops sautéed in olive oil with Calabrese cherry-peppers, garlic, oregano, lemon and white wine.

### SALSICCE GRIGLIATE - 17

Grilled sweet and hot sausages served over peperonata with mashed potatoes and spinach.

### VITELLO AL MARSALA - 24

Veal medallions in a rich Marsala wine sauce with porcini mushrooms.

### PICCATA DI VITELLO - 24

Veal medallions thinly pounded and seasoned in egg batter, sauteed in a white wine, lemon and caper sauce.

### TAGLIATA TOSCANA - 25

Thinly sliced NY. strip steak seared in rosemary and peppercorn, served with cherry tomatoes and arugula, accompanied by oven roasted rosemary potatoes.

### FILETTO AL PORCINI - 29

Grilled 8 oz. filet mignon in a Barolo wine sauce topped with porcini mushrooms served with grilled polenta.

### BRANZINO ALLA MARIO - 28

Sautéed Chilean sea bass filet wrapped in eggplant served with braised leeks in a Chianti, apple and apricot glaze sauce.

### TONNO ALL' AGLIO DOLCE - 25

Pan seared Ahi Tuna and grilled asparagus, over fresh baby spinach, topped with creamy sweet garlic sauce and crispy fried artichokes.

### PESCE BIANCO AL LIMONE - 19

Lake Superior white fish sauteed with Orvieto white wine, lemon and capers over a bed of spinach and garlic.

### SALMONE ALLA GRIGLIA - 18

Grilled salmon filet served over fresh seasonal vegetables drizzled with a honey balsamic glaze.